

Clara Schmidt

clara_schmidt65@gmail.com | (498) 827-2430 | Mission, Kazakhstan | <https://linkedin.com/in/Clara.Schmidt>

PROFILE

Experienced Chef with 13+ years focusing on Private Events. Known for quality engineering.

TECHNICAL SKILLS

Cuisine Styles

Mediterranean

Kitchen Skills

Sauce-making • Baking • Butchery • Plating

Operations

Catering • Inventory Management • Supplier Negotiation • Event Planning

Soft Skills

Time Management

WORK EXPERIENCE

Sous Chef — Halvorson, Weissnat and Jaskolski (Jul 2016 - Jun 2020)

- Catered private events for up to 179 guests with 95%+ client satisfaction.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 32% with vendor negotiations and waste controls.

Private Chef — Parisian and Sons (Feb 2014 - May 2017)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.

Private Chef — Koelpin - Stracke (Sep 2025 - Present)

- Catered private events for up to 140 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.

Line Cook — Hoeger - Gleason (Feb 2017 - Jun 2023)

- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Catered private events for up to 189 guests with 95%+ client satisfaction.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Gleason Group Institute (2023)

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3